

#### BE WHAT THOU WOULD BE THOUGHT TO BE

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month,

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good help-letters of any kind the mind may suggest. They should be in hand by dreaday of each week. Write on but one side of the paper. Wednesday of each week. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

#### What Members of the Social Corner Should Bear in Mind

It should be borne in mind that there are two sets of prizes for Decenfoer, hence the letter-writers should not all lend themselves to the Christmas candy recipe contest. The response to this special offer are numcrous and most satisfactory, but we shall have room for letters during this period telling how to make things for Christmas. We call attention to the letter of "A Mother" on the home manufacture of Christmas tree decorations as a model of practical suggestion and helpfulness. Letter-writers should not be annoyed if their letters do not appear at once, for they will all appear not be annoyed if their letters do not appear at once, for they will all appear in due time. Ideas for Christmas work will be in order for the next two weeks. Editor Social Corner.

Stir Into it enough powdered sugar to be able to roll into balls. Place half an English walnut on either side and

sugar.

cold water.

or squares.

chocolate creams.

be much daintier.

Delicious Home-Made Candles.

Xmas and a part which appeals to us

younger members of the family. A

When the fordant begins to form lumps, knead with the hands until of

mon; use a lot of coloring, if desired. When the fondant is melted sufficient-

Fondant Nut Bars: Melt the fond

Chocolate Cream: Shape the fond-

Allow to stand over night. Cut in slices and then strips. Cut when

What is nicer for a Christmas can-dy than molasses taffy, which every-one is sure to know how to make, and may be varied by adding different kinds of nut meats or pulling and cut-ting into small pieces, which may be dipped in melted chocolate.

Fudge is also an acceptable dish and

Candy Making In the Kitchen.

Editor of the Social Corner: Christ-trass candles! What fun! But there are can be derived from the Christ-must be three, or four, or half a coz-mas candy-making; this is a pleasur-thick. Then drop on waxed paper. on to make the candles if there is to able part of the preparation for be the holiday inspiration.

Let me give you my idea of how to at it:

Clear the big kitchen table, then candy will not only make a delightful

bring out the dishes, spoons, measur-ing ups, nut crackers and picks, in short all the things that will be meeted in making candy. Be sur-your groups gives you confectioners' august that is smooth if you wish to many kinds of candy that the first standard in the confection of the serve steady nerves and good temp-for there is nothing more trying knowledge of the cooking and hand-n at the outset, to have to sus- ling of white fondant. Always make pend other operations while hard and sumpy sugar is colled and put through a sleve, and there is nothing else to do if it is not perfectly soft and fine. Is everything ready now? Eges, flavoring mats, chocolars, coconnut. flavering nuis chocolate, eccountitions. And everybody must be enveloped in a big aprox. We will make the following. Cream candles (all sorts and kinds), old-fashioned pulled mountees candy, recognized candy, fudge (checolate and white), praines, sul-lors caramels and salted nuts, cream oundles. The fundant for cream can-dy can be made by boiling, but the uncooked is so much surer that I ad-

Take the white of one egg, an equal amount of water and into this beat confectioners sugar, about one pound to an egg. Now there is work for all, and demaiderable ingenuity can be used in making those candies in the menter of moiding, flavoring and col-

Aff the candles can be finished excapt the chorolate creams; it is best in let those stand 12 or 24 hours to harden so that they will not melt in the hot chocolate. After several bours with sterilized hat pins, they fall to have flat shapes flavored with mon; use a lot of coloring, if desired, pappermint and wintergreen; and oh! When the fondant is melted sufficient-those chocolate pappermints! By this ly, drop from a spoon on olled paper. time there is a goodly pile of nuts our of the shell, and cream wainuts are quickly made. Also stuffed dates, by removing the stones from the dates and filling the space either with fondant or a rut, if you like, and rolling the whole in granulated sugar.

For variety, some of the fondant can be colored, chocolate both colors and fiveness it is improved by the ad-

and flavors; it is improved by the adand flavors; it is improved by the ad-dition of vandila; rose is colored with red sugar; orange with yolk of egg; almond with green vegetable coloring matter which you must buy, it is safe. And you can still further increase your variety by the use of chopped nuts. So much for the good old stand-by, cream candy.

Then you must make some pulled molasses candy two cups of molasses, one cup of sugar, one tablespoon theaping) of butter a little soda added just before removing from the fire. Buil until britis when tested in cold mater, then pour on a buttered pintter and pull as soon as cool enough to handle. To cut it up, use either scis-sors or a chorping kalls on a board.

sors or a chotoping halfe on a board. Coccanut candy underly the following recipe is delicious: Grate one fresh excount and measure it, then take the same quantity of coffee A sugar and let the sugar boll with as little water as can be used to dissolve without burning. Add coccanut and cook slowly 20 minutes, or longer. Take up a small bowlful at a time and best quite awhile, then drop on authored paper. If slicky and soft after ethring, it needs to cook longer. You must have saited nuts: These are done by shelling, bianching in hot For must have salted nuts: These are done by shelling bianching in hot waise: then, proportioned, one table-apconful of melted butter or clive oil to a cupful of nut meats (peanuts or almonds), planed in a large, shallow pair and stirred frequently, salt having been sprinkled liberally over them in the even until they are a golden brown.

changed to peanut butter in this recipe and roll in powered sugar. (These are and is delicious.

English walnuts may be served in mothing better than fudge. Two cups may ways. Fondant formed into small balls flavored with vanilla and the whole half of an English walnut based on each side are delicious.

Stuffed Prunes—Cover prunes with small balls flavored with vanilla and the whole half of an English walnut; water and put on back of stove. When swall can be formed in cold water when the whole halves by pouring beling the whole halves by pouring beling water over them and rubbing off the hall. Dip in sweet melted chocolate and using one can string the chocolate and using one can string the chocolate and using one can string of coocanut or of nut meats. Subtage caramels and pralines are reflect chaffing dish candles, but are reflect chaffing dish candles are reflect chaffing dish candles are reflect than reflect than the fudge.

The reflect than fudge dish candles are reflectious.

The reflect than fudge dish candle for an English walnut; Blanch walnut; Blanch walnut; Blanch walnut; Blanch waln

and it is more expensive than the fudge;
and it is more work to make them.
Suitzes oursmels: Melt three tablespoons of butter, and three teaspoons
of melasses, one cup of milk and one
and a hair cups of sugar. Heat to
boiling point and boil eight industes,
sterring as little as you can. Add one
and a hair squares of chocolate and
stir until chocolate is melted, then boil
seven minutes. Add one-half cup of
English walnut meats broken in English walnut means broken in pieces, three temlespoons of sultana misins and one-half tenspoon of valis. Beat until mixture is creamy.

squares when cool. Prefines: Heat one cup of powder-larger, one-half cup of maple syrup, ne-quarter cup of cream to boiling int and boil until a soft ball may formed in anol water. Add one up of broken pecan nuts; best until I hope these recipes will prove help-ful to the Corner sisters, and am sure, if you try some the recipes, you will find your Christmas candy deli-clous and cheap. Your friends will be delighted with a dainty box of home-made confectionery. confectionery. R. F. D.

Wash the stripped fresh ears and ack into jars. Would say that I pack into jars. Would say that I use the 2-quart Economy jar. Cover the corn with clear cold wacover the corn with clear cold water, put covers on jars, place in wash boiler and boil for five hours, as corn is one of the most difficult vegetables to keep. I test the jars for ten days and at the end of that time if the covers remain on firm you can rest assured that your corn will keep nicely for as long a time as you may want to keep it. When wanted for use, take from the jar and plunge into boiling, salted water for ten minutes; take up, put on a platter, on which you have put on a platter, on which you have placed a dinner napkin, leaving one-half the napkin to cover over the corn; send to the table steaming hot, and during the holiday this is quite a treat, as it is just as nice as the corn we cook fresh in August. Norwich. MRS. NESTOR.

Walnut Creams-Take the white of

Peanut Brittle-Boil together two tablespoons of butter, one tablespoon of vinegar, one cup of molasses and one cup of brown sugar. (When done the syrup will crack if dropped into cold water). Put into this mixture one cup of shelled peanuts. Take off the stove, dash in one teaspoon soda, dis-solved in a little water. Beat the stuff and set in pans to cool.

ling of white fondant. Always make ring into this enough powdered sugar andy on a clear day; moisture has an to be rolled into the shape of a date. onfavorable effect on the cooking of sugar.

White forders: Two cours of sugar.

North Stonington.

White fondant: Two cups of sugar (granulated), one-haif cup of boiling water, one-eighth teaspoon of cream of tartar. Stir ingreddents together and put into a smooth granite dish, heat gradually to boiling point, boil without stirring until it reaches the soft-ball stage. This can be determined by dropping a bit of the syrup in clear, cold water. Test frequently When the syrup in the water will form a soft ball, pour the syrup onto a a soft ball, pour the syrup onto a greased platter to cool, but not hard-en. When cool, work with a wooden spoon or ladle until white and creamy.

There are persons with no mother to get them a nice dinner, and hardly friend that would invite them, perhaps; not acquainted, maybe, strangers in a strange land; such must be very lonesome and homesick. They

and the whole chilled three or four hours. This is very nice. Poquunoc Bridge. LOUISE.

ant as for mints; stir into any kind of nuts chopped; turn into a square, buttered pan to cool and cut in burs Fruit Confections and Crackajack.

> Penuche-In a graniteware pan put half a tablespoon butter, two cups brown sugar, and half a cup milk. Boil until a hard ball is formed when drop-ped in cold water. Remove from fire, add half a tablespoon vanilla and one cupful wainut meats broken into small pleces. Beat a few minutes, then pour into buttered tin. When cool, turn out. Mark into squares and break.

Fondant Borbons: Shape small balls from fondant flavored as desired; in the center of each ball work shredded A fine two-layer fudge is made by making half of the above recipe. When cool, spread with peanut butter, over which pour the other half of recipe. coccamit, but means or candied energies. Allow to stand over hight to set. Melt some of the fondant over water and dip the centers prepared for benbons in the melted fondant. The five same method as in dipping coccampt, nut meats or candied chernade this way.

Fondant Layer Cake: Separate fondant into three equal parts; into one-third stir enough melted chocolate to color a high chocolate; flavor with vanilla and form a layer, putting it into a bread pan. It should cover the hottom of the pan. Into another one-third put a few drops of fruit juice or coloring-paste, and color bright pink; add rose flavoring and shape to fit the pan used; put this on top of the chocolate layer. Flavor the remaining third with lemon; shape and place on top of the two other layers. Allow to stand over night. Cut in in cold water. (Care must be taken not to boil longer than this, or mix-ture will not caramel). Remove from fire, flavor with vanilla, Pour into but-tered tin. When cool, cut into squares and wrap in oiled paper.

ondant with three cups confectioners' slices and then strips. Cut when fill wit ready to serve and it will be found to sugar. fill with fondant, and roll in powdered

Stuffed Figs-Steam figs until soft, cut in two, and fill each with half a marshmailow and half an English walnut meat. Press edges together, and roll in powered sugar. (These are dates and fill cavitles with fondant flavored as desired. Fondant may be changed to peanut butter in this recipe

on a buttered platter. If desired, put three quarters of a cup of English walnut meats on the platter before Walnut Creams-Make a fondant as for stuffed dates, or a smaller quantity if desired. Shape into little rounds and on top of each press an English walnut meat.

pour over the corn and form intabilis.

I hope these recipes will prove helpful to the Corner sisters, and am sure, if you try some the recipes, you will find your Christmas candy delightly delightly and in telling one way she was to economize, she was going the gold of the corner sisters and am sure, if you try some the recipes, you will find your Christmas candy delightly delightly

mas tree.

This saying touched my heart and made me feel sad, as I am the mother made me feel sad, as I am the mother of little ones myself, and know how dear to children's hearts is their Christmas tree; especially when they have always been accustomed to one. I longed to tell her how I intended to have a tree at the cost of one dollar, and thinking it may be of benefit to others, I am going to tell you how I arrange it.

It is not always the lavish outlay of money that makes a successful

of money that makes a successful Christmas tree. One that is handy may prepare all the little ornaments at home. Several sheets of Christman at home. Several sheets of glazed and tissue paper, in two or three bright tints, a bottle of gilding, a few balls of tinsel cord, some coarse Swiss muslin, one pound of English walnuts, 2 or 3 quarts of cranberries and a constitution of coarse Swiss musling the state of the same shade as the cheese cloth. Success to all members of the Social Corner.

FRANK. or a quarts of cranberries and a quantity of popcorn will be required. You can collect pasteboard boxes of different sizes, colored pictures or picture cards, bits of worsted, half a yard or more in length, fragments of materials suitable for dolls clothes

materials suitable for dolls clothes and as many wishbones as you have saved through the year.

The boxes can be broken up and the smooth pieces laid aside over the small pieces with tissue or glazed paper and decorate with pictures of buds or flowers. The larger pictures are pasted upon the cardboard and then cut out. They can represent figures, etc. ures, etc.

Swiss muslin may be made into ro-settes and a figure pasted on the side of each; finish your rosettes with loops

it is; or colored if desired and strung with a needle and thread into long strings. Do the same with the cranberries and loop them gracefully from branch to branch of the tree. Perhaps the most difficult part of

Perhaps the most difficult part of your work will be in transforming the wishbones into dolls. Make the heads of peanut shells. These, if carefully selected will show possibilities in the way of faces, and many will be found to need only a few pen strokes to make them look quite natural. Some may be dressed as old ladies, having plaid shawls about the shoulders with old-fashioned bonnets, others as inold-fashioned bonnets, others as in-fants and others as old men. If any wishbones are left over they may be gilded and tied to the tree with tinsel cord or any bit of bright worsted or baby ribbon that is at hand. After the walnuts are opened and emptied of their contents and gilded they can

Balls may be made from gilded emp-ty eggshells. Home-made cookies cut in the shape of animals, with black currants for eyes, are attractive. Pa-per corncucoplas may also be made for the tree. As a last touch give the tree a liberal sprinkling of white cotton pulled into flakes, and sprinkled with gilt powder. A MOTHER.

Christmas Candies.

Editor Social Corner: In the rura tumps, knead with the hands until of a thick creamy consistency; pack in a strange land; such must be a thick creamy consistency; pack in a strange land; such must be a thick creamy consistency; pack in a strange land; such must be a thick creamy consistency; pack in a strange land; such must be and christmas candy is not always are to be pitied. I hope they all enjoyed a nice dinner. I inclose tested recipes:

Flaky Piecrust: Three cups flour, sift in 1 teaspoon baking powder: 1 cup lard, little sait. Rub the lard in the flour; mix with cold water, little as possible. This makes two pies.

Warapping the times of a fork with a ciean white cloth and wet it in clean. districts, where stores are not plent; in for the next two weeks. It is well to remember that some fine Christmas

dropped into ice water; then pour into well buttered pans, having the mixture about three-fourths of an inch deep. When nearly cold, mark into squares. It will take almost an hour to boil this in a granite ware pan but not half so long if cooked in an iron frying pan. Stir frequently while boiling. The caramels must be put in a very cold place to harden. place to harden.

Chocolate Caramels: One cup molasses cup brown sugar, butter size of walnut, half-cup grated or melted chocolate, one cup milk. Boil until a very soft ball is formed by dropping ed dish. It will take half an hour or

Chocolate absorbs odors readily, therefore it should be kept in a pure, sweet atmosphere. As about 11 per cent. of the chocolate bean is starch, chocolate and cocoa are of much finer flavor it boiled for a few moments. Long boiling, however, ruins their flavor and

Chocolate Candy: One cupful of mo-lasses, two cupfuls of sugar, one cup of milk, one-half pound of chocolate, a plece of butter half the size of an egg. Boil the milk and molasses together; scrape the chocolate fine and mix with just enough of the boiling milk and molasses to moisten; rub it perfectly smooth; then with the sugar stir into the boiling liquid; add the butter and boil twenty minutes. Try as molasses candy and if it hardens pour into a buttered dish, cut the same as nut candy. candy.

RURAL DELIVERY. Danielson.

Chocolate Drops, Caramel Fudge, Christmas Gifts.

Findge is also an acceptable dish and nearly everyone knows how to make it. Although here is a tested recipe if there chance to be a reader who does not know how to make it. Two cups of sugar, half up of milk, two tablespoons of butter, two squares of chocolate and a half teaspoonful of vanilla. Put sugar, milk, butter and chocolate into a saucepan and cool until it hardens slightly in cold water. Take from the fire, add vanilla and heat until it besins to thicken. Pour on the above candy.

Crackajack—Boll one cup molasses and small piece butter until brittle when dropped in cold water. Stir in one tablespoon vinegar, remove from fire, adding a quarter teaspoon soda, one cup peanuts broken into pieces, and then roll fondant between fingers and if it forms a soft creamy ball which does not stick, it is done. If not hard enough, boil a little longer; or if too hard, add water, boil up, test again. Set aside the kettle till contents are lukewarm, then stir the mass with a heat until it besins to thicken. Pour on the above candy.

Crackajack—Boll one cup molasses fourth teaspoonful of repidly for ten minutes without stirring. Dip the fingers into ice water and then roll fondant between fingers and then roll fordant between fingers a same as bread until it is creamy and same as bread until it is creamy and soften by putting a damp cloth over it and leaving for several days. In making several pounds it is better to divide the mass before kneading and flavor each part with a different flavor. For chocolate creams dust the moulding board with as little flour as possible and roll a piece of fondant into a cylindrical shape, then cut regular shaped pieces and roll between the hands to shape and place on parafine paper to harden until next day. Melt a cake of chocolate in a rather deep vessel, by setting in a pan of hot water. Pop-corn balls are made by boiling together two cups of molasses, one cup of brown sugar, one tablespoonful for the squares when cool. I do not know but I have forfeited a place in the Social Corner by my colability. I hope not, for I want some Social Corner reader to have as guarts will be needed), salt it, sift through the imagers, that any extra salt or impopped corn may drop.

RHOBA.

Pop-corn balls are made by boiling together wo cups of molasses, one c

Caramel Fudge: Three pounds of cof-fee sugar, half a cake of Baker's choco-late, one cup of molasses, half a cup of milk and half cup of butter and boil without stirring until it will harden in cold water or draw into a thread. Take off the fire and stir until it begins to thicken, then pour into buttered pans and let cool; cut in squares and place on parafine paper.

A Pretty Christmas Gift for a Busy Housegirl: A set of dusters in three shades of cheesecloth. Half a yard makes one duster, and for colors one pale, one medium and one deep plink make a pleasing variety. The edges should be turned in as for hemming and feetherstitched in ambroidery silk.

#### NEW LONDON COUNTY

LIBERTY HILL Mr. and Mrs. H. V. Oehlers Purchase MacCormac Place.

Mr. and Mrs. Henry V. Oehlers New York city have purchased the MacCormac place. Mrs. Ochlers is a daughter of Mr. and Mrs. James M. There was a supper and entertainment at the church Friday night. Prof. H. N. Loomis and family of

New Eritain were guests of Professor Loomis' mother, Mrs. J. H. Burrill, on Thanksgiving. Mr. Loomis took his grandmother, who is about \$6, and Mrs. Lucy Foote, who is 88, for an au-tomobile ride, which they much en-joyed. Mrs. E. A. Noyes is spending this week with her daughter, Mrs. F. A. Verplanck, at South Manchester. Walter Cleland and brother Cecil and their families were guests of Mr. and

their families were guests of Mr. and Mrs. Frank Allen in Scotland Sunday. Mr. and Mrs. Wallace Palmer are moving into the new cottage belonging to John Clarke. Mr. and Mrs. Henry V. Oehlers are the guests of Mrs. Oehlers' parents, Mr. and Mrs. James M. Clarke, and her

brother, J. Henry Clarke, and family.

OAKDALE.

Twenty-Five Local Pupils Attend Norwich Free Academy.

Almond Bartlett and wife of Danielreturned home Thursday. George H. Bradford and family spent Thanksgiving with Mrs. Bradford's brother, William H. Baker, of Nor-

Mrs. F. C. Scholfield and Miss Carrie Parker visited friends in Willimantic on Thursday of this week. A meeting of the town school committee was held at Chairman C. W. Comstock's on Monday evening. Twen-ty-five pupils from this town are at-tending the Norwich Free Academy. Rev. H. T. Arnold of Norwich preached in the Congregational church on Sunday from Prov. 30:24.

The C. E. meeting topic was My Favorite Missionary Hero. Leader, Deacon D. A. Johnson.

The fire which destroyed E. A. James' barn near Allyn's Point on onday even-ing could be seen quite plainty from ing could be seen quite plainly from

BETHEL

Pastors Exchange Pulpits-Personal

Rev. C. L. French of Pachaug exnanged pulpits on Nov. 27th with the Rev. T. H. Peabody of Norwich is expected to occupy the pulpit on Dec. 4th, morning and evening.

Leland Burdick has been spending a Wednesday, visiting his son, Arthur Babcock.

Miss Mabel Bill, who has been home for a visit, has returned to Melrose. Mass.

Mrs. H. F. Falmer was in Westerly

Rev. and Mrs. Frank Chamberlain spent Thanksgiving day at the home of R. H. Young.

Mrs. Earber entertained her nephew and wife from Norwich over Sunday.

J. G. Bill has been visiting in Jewett City, also at the home of Hannah His-

#### MONTVILLE

Ladies' Club Gives Entertainment for Benefit of Church-Bible Study Class

Miss Ethel Boynton spent Sunday with her parents at Gardner Lake.
Last Sunday was Rally day in the Bible school one hundred and nine being present. The exercises and songs by the school and remarks by the superintendent, M. V. B. Brainard, were enjoyed by all.
The Christian Endeavor meeting was conducted by Miss Maude Wood. Topic, How does God want us to thank Him?
Miss Maude Wood of the state nor-

Miss Maude Wood of the state nor-

mal school, Willimantic, spent Sun-day at her home here.

Meeting of Mission Circle. The ladies' mission circle met with Mrs. Arabella Latimer, the president, last week Friday afternoon. The ladies have sent \$20 for the foreign work and the church has sent \$25 for Rev. and Mrs. George C. Chappell spent last week as guests of Mr. Chap-pell's parents at Chester, Conn.

Church Entertainment Nets \$38. The expense of \$37.64 for refinishing the supper room, kitchen, hall and par-lor of the Union Baptist church was met by the receipts of the entertain-ment given by the Ladies' Friday Night club, at Palmer Memorial hall, Barber held court three days Wednesday evening, November 16, Thirty-eight dollars was cleared and \$40.11 taken in all. About \$75 has been raised within three weeks for church improvements.

Mrs. M. M. Rudd, who has been ill

for several days, is rapidly improv-The Agoga Bible class met at the church pariors Monday evening. No-vember 21, for their regular meeting. A Bible study class and a mission study class have been started to be taught by the pastor of the Union Baptist church.

SALEM

Here and There About the Town.

Loren Rathbone and family spent Loren Rathbone and rainity spent.
Thanksgiving day at the home of Mr.
Way in Colchester.
Mr. and Mrs. Nathaniel Clark spent
Thanksgiving day with Thomas Clark
of Colchester.
Enoch Crandall spent several days
of last week in New London.

of last week in New London. Mrs. Alexander Gordon has returned from New York city where she has been visiting her daughter. On Wednesday evening of last week the teachers an substitute teachers at the Congregational Sunday school met at the home of the superintendent to make plans for the Christmas entertainment.
Charles T. Williams and A. Algart of

Colchester were in town on Tuesday. Noves of My J. Frank Rogers was in New London over Sunday. on business Monday.

F. R. Bailey and Herbert Maynard were in New London on Wednesday.

Rev. J. S. Cogswell will preach in the Salem Congregational church on Suiday morning. F. R. Bailey will lead the young people's meeting in the evening Topic. The Worth While Life.

CLARK'S FALLS

Visitors Visiting About the Village. Henry Babcock was in Westerly Wednesday, visiting his son, Arthur

Protect Yourself!

The Food-drink for All Ages. For Infants, Invalids, and Growing children. Pure Nutrition, up building the whole body. Invigorates the nursing mother and the aged. Rich milk, malted grain, in powder form. A quick lunch prepared in a minute. Take no substitute. Ask for HORLICK'S. In No Combine or Trust

on business Monday and also visited the Norwich State hospital. W. H. Church of Rockville, R. I., and C. H. Crandall of Westerly were in this place recently on business. Wilson D. Maine of Fishers island has been home for a brief with has been home for a brief visit.
Mr. and Mrs. G. A. Stoddard entertained William Sisson of Hopkinton and Mr. and Mrs. E. W. Sisson and son Perry and Mr. and rMs. Fred Sisson and daughter Sophia of Ashaway. Fo-Clyde Maine of Pawtucket, R. L. vig-

CAMPBELL'S MILLS

ited Frank Palmer last Friday,

Stork Not Very Liberal-Leaves a One-

Pound Boy. Jared A. Gallup has four hogs seven months old that will weigh two thousand pounds.

Tanner and Grand Juros

The stork left a one-pound baby boy at the Pine Grove farm for Mr. and Mrs. Charles Remington one day last James H. Dixon has moved his sawmill to a lot near Glasgo.

GLASGO

The American Thread company is building a new barn.

There was no school on Monday in Miss Bill's room, as she was kept at home, where she had been spending Thanksgiving, by the death of her

Dora and Ella Eggleston sperit Thanksgiving with Noyes Eggleston. The family gathering on Thanksgiv-ing day at the home of James Wilbur and wife was made merry by the home coming of children and grandchildren, the whole number overs being allowed. the whole number present being eleven-

GRISWOLD

The young ladies' sewing club met with Miss Susie Morgan on Saturday Mrs. Jane Lester returned last wee from a three weeks' visit with friends in Westerly and Mystle.

Mr. and Mrs. George Geer of Baltic were guests at S. G. Norman's Thanksgiving,
Mrs. Moses Wilcox and Mrs. Henry
Noves of Mystic visited in Pachaug

LEDYARD

Mr. and Mrs. Hadiai A. Hull of New London were Sunday guests of Mr. and Mrs. William I. Allyn. and Mrs. William I. Allyn.
Mr. and Mrs. Enos M. Gray and son.
Enos M. Gray, Jr., returned home on
Sunday evening, having spent Thanksgiving with relatives in Providence.
Mr. and Mrs. Daniel E. Gray and
family spent Sunday with Mrs. Gray's brother, Mason Gray of Preston City

The population of Liverpool has increased from 517,951 to 760,357 in past 15 years, and Consul Horace Washington says that during that time 48,549 new houses have been built.

## Millinery Clearance Sale

BEGINS SATURDAY, DECEMBER 3rd.

One lot of Hats, were \$4.40, \$4.90 One lot of Hats, were \$6.90, \$7.90 One lot of Hats, were \$9.90, \$11.90, \$13.90, \$15.90, now

All these Hats are the latest styles, and no odds and ends.

# White Star Clothing House,

Store Open Evenings

FOR BREAKFAST, LUNCHEON, SUPPER

### BAKER'S COCO



IS THE IDEAL BEVERAGE Delicious, Healthful Pure,

Possesses all the strength of the best cocoa beans, scientifically blended. Acts as a gentle stimulant and supplies the body with some of the purest elements of nutrition.

52 Highest Awards in Europe and America Genuine bears this trade-mark and is made only by

WALTER BAKER & CO. LTD.

Established 1780

DORCHESTER, MASS.

pouring. When cold, cut in shapes. Pop-corn balls are made by boiling To Preserve Corn on the Cob.

Christmas Candies.

Editor Social Corner: Perhaps 1 may help someone by giving to them a few recipes for making Christmas candies, as follows:

Chocolate Creams—Take two cups of coffee sugar and one cup of cold water. Boil this exactly ten minutes. then cool by placing in a basin of cold water, stirring briskly all the time, and flavor with vanilia. Make into small balls. Dissoive one-half cake chocolate and roll the balls in it and place on waxed paper to cool.

on waxed paper Peppermint Drops-Two cups of su-

Stuffed Dates—The filling is made by taking the white of one egg and one teaspoon of rose extract and stir-

a damp swab. Make the swab by wrapping the tines of a fork with a clean white cloth and wet it in clean, Fruit salad: One-half dozen orcan be disped into chocolate which the been malted over hot water and transferred quickly to waxed paper, the best in a very short time they will be ready to melt in your mouth. Among melts, flavor to taste with oil of perpeture the cold water.

Fruit saind: One-nail dozen of anges should be peeled, leaving no particle of the white, and then cut in small pieces; one-half of a ripe pine-apple broken with a fork into tiny bits and sugared to taste: 4 bananas sliced and mixed with the oranges, a pint of sugar, half a pint of melasses, and the whole chilled three or the cold water.

To make after-dinner mints from formance in the country as well as in the city.

Cream Chocolate Carameis: Mix to-present the print of sugar, half a pint of sugar, half a pint of sugar, half a pint of thick tream, one gener-

> Editor Social Corner: I am send-ing some good candy recipes which are very nice for Christmas. May the contest be "sweet" and "sugary."

chocolate Cream: Shape the fond-ant into desired shapes and dip in melted chocolate. To melt the choco-mie, put into a small dish over the teakettle till melted. If preferred, use half butter and half sweet chocolate. (To dip) put the ball of fondant on the end of a skewer and dip it into the melted chocolate. Place on oiled paper. pan unside down, so contents will fall

meats need not be used when

Stuffed Dates-For these, make a sugar and enough hot water to make it stiff enough to handle. Flavor with vanilla. Remove stones from dates,

For a good two-layer fudge, make a recipe of penuche, and when cold, pour on the above candy.

of tinsel cord.

The popcorn can be used white as

of their contents and glided they can be glued together after inserting timsel cord loops by which to hang them on the tree. Crescents, stars and hearts may be cut from cardboard and may be glided or silvered, or covered with bright glazed paper.

From the Swiss muslin cut baby stockings, dlamonds or squares, sew two of the same shape together, buttonholing them with bright silks and use them as candy bags, running narrow ribbon through the tops of each. Balls may be made from glided emp-

Items.

half a pint of thick cream, one gener-ous tablespoonful of butter and four ounces of chocolate. Place on the fire and stir until the mixture rolls. Cook until a few drops of it will harden if dropped into ice water; then pour into

Chocolate Creams: Beat the whites of two eggs to a stiff froth. Gradually beat into this two cupfuls of confectioners' sugar. If the eggs be large it may take a little more sugar. Fiavor with haif a teaspoonful of vanilla and work well. Now roll into little balls and frop on a slightly buttered platter. Let the balls stand for an hour or more. Shave five ounces of chocolate and put into a small bowl which place on the fire in a saucepan containing boiling fire in a saucepan containing boiling water. When the chocolate is melted take the saucepan to the table and

A few suggestions in regard to chocolate: The best flavor to add to chocolate is vanilla; next to that, cinnamon. Beyond these two things one should use great caution, as it is very easy to spoil the fine natural flavor of the bean. Chocolate absorbs odors readily these

Chocolate Candy: One cupful of me-

Dear Sisters of the Social Corner:
The following recipe for Chocolate
Cream Fondant will be found to be
very nice: To one pound of sugar add
one half pint of cold water and onefourth tesspoonful of cream tartar, and
holl spidly for ten minutes with